



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

BREAKFAST

Voted 'Australia's Best'
for Banqueting and Catering

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.

Menus are subject to seasonal
fluctuations and some of those
illustrated are from
bespoke menus.



Minimum of 30 guests; service charges will apply for smaller groups.

Stand up breakfast \$27.0

Granola, Greek yoghurt and seasonal fruit compote **v, GF**

In-house patisserie selection of pastries **v**

Seasonal and tropical fruit **VEGAN, GF**

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Additional items

Smoked Kingaroy bacon, scrambled egg and bush tomato chutney wrap **add \$5.0**

Granola, coconut panna cotta, pineapple salsa **GF add \$5.0**

Fresh bagel, smoked salmon, capers, cream cheese **add \$5.0**

Ham and three cheese brioche toastie **add \$5.0**

Overnight muesli, berry compote and yuzu curd **v add \$5.0**

Scrambled egg, chorizo and chilli jam wrap **add \$5.0**

Flat mushroom, spinach, scrambled egg and barbeque sauce wrap **v add \$5.0**

Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **v add \$5.0**

Avocado, smoked salmon, miso brown rice, rocket, soft herbs, tomato, lemon dressing **GF, DF add \$5.0**

Sit down plated with hot selection \$41.0

Pre-set on table

Granola, Greek yoghurt and seasonal fruit compote **v, GF**

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Choose one hot dish

Smoked salmon omelette, house-made hash brown, crushed pea guacamole, cherry tomato ragout, fetta **GF**

Sweet corn, pumpkin, zucchini, eggplant and ricotta frittata, carrot hummus, smashed avocado, sesame zaatar **v, GF**

Scrambled eggs, pumpkin sourdough, bacon, chicken chipolata, grilled tomato, herbed mushrooms

Crushed avocado, grilled sourdough, grilled asparagus, tomato and chickpea salsa, fetta, rocket **v**

Scrambled eggs, grilled haloumi, flat mushroom, pork and parsley sausage, charred asparagus, sourdough

Spanish tortilla of potato, tomato, capsicum, onion, snipped herbs, paprika and Manchego, spinach, hummus, crisp jamon **GF**

Buttermilk pancakes, whipped mascarpone, seasonal berries, local honey, toasted nuts and seeds **v**

Additional items

Smoked Kingaroy bacon **add \$5.0**

Chicken chipolata **add \$5.0**

Grilled tomato **VEGAN, GF add \$5.0**

Flat mushroom **VEGAN, GF add \$5.0**

Gluten free bread **add \$5.0**

Seasonal and tropical fruit **VEGAN, GF add \$5.0**

In-house patisserie selection of pastries **v add \$5.0**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances.

Menus valid to 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE